Waldorf®
800 SERIES

Installation and Operation Manual

Gas Griddle

GP8600G
GP8900G
GP8120G

GPL8600G
GPL8900G
GPL8120G

Date Purchased

Serial Number

Dealer

Service Provider

CE

For use in GB & IE

228676-17

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Contents

Waldorf Gas Griddle

GP(L)**8600G** **Gas Griddle, 600 mm.**
GP(L)**8900G** **Gas Griddle, 900 mm.**
GP(L)**8120G** **Gas Griddle, 1200 mm.**

Introduction

We are confident that you will be delighted with your WALDORF GAS GRIDDLE, and it will become a most valued appliance in your commercial kitchen.
To ensure you receive the utmost benefit from your new Waldorf GAS GRIDDLE, there are two important things you can do.

Firstly:

Please read the instruction book carefully and follow the directions given. The time taken will be well spent.

Secondly:

If you are unsure of any aspect of the installation, instructions or performance of your appliance, contact your WALDORF dealer promptly. In many cases a phone call could answer your question.

CE Only:

These instructions are only valid if the country code appears on the appliance. If the code does not appear on the appliance, refer to the supplier of this appliance to obtain the technical instructions for adapting the appliance to the conditions for use in that country.

WARNING:

IMPROPER INSTALLATION, ADJUSTMENT, ALTERATION, SERVICE OR MAINTENANCE CAN CAUSE PROPERTY DAMAGE, INJURY OR DEATH. READ THE INSTALLATION, OPERATING AND MAINTENANCE INSTRUCTIONS THOROUGHLY BEFORE INSTALLING OR SERVICING THIS APPLIANCE.

WARNING:

INSTRUCTIONS TO BE FOLLOWED IN THE EVENT THE USER SMELLS GAS ARE TO BE POSTED IN A PROMINENT LOCATION. THIS INFORMATION SHALL BE OBTAINED BY CONSULTING THE LOCAL GAS SUPPLIER.

WARNING:

GREAT CARE MUST BE TAKEN BY THE OPERATOR TO USE THE EQUIPMENT SAFELY TO GUARD IT AGAINST RISK OF FIRE.

- THE APPLIANCE MUST **NOT** BE LEFT ON UNATTENDED.
- IT IS RECOMMENDED THAT A REGULAR INSPECTION IS MADE BY A COMPETENT SERVICEMAN TO ENSURE CORRECT AND SAFE OPERATION OF YOUR APPLIANCE IS MAINTAINED.
- **DO NOT** STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPOURS OR LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE.
- DO NOT SPRAY AEROSOLS IN THE VICINITY OF THIS APPLIANCE WHILE IT IS IN OPERATION.

CAUTION:

This appliance is;

- **For professional use and is to be used by qualified persons only.**
- **Only qualified service persons are to carry out installation, servicing and gas conversion operations.**
- **Components having adjustments protected (e.g. paint sealed) by the manufacturer should not be adjusted by the user / operator.**
- **DO NOT operate the appliance without the legs supplied fitted.**

Model Numbers Covered in this Specification

GP[1]**8600G -** [2] **Gas Griddle 600 mm wide Bench Model.**

GP[1]**8900G -** [2] **Gas Griddle 900 mm wide Bench Model.**

GP[1]**8120G -** [2] **Gas Griddle 1200 mm wide Bench Model.**

NOTE:

[1]: - Back Options;

- \- Standard Models.
- L - Low Back Models.

[2] - Base Stand Options;

- B - Bench Mount.
- CB - Cabinet Base (excluding RN8200G series).
- LS - Leg Stand (excluding RN8200G series).
- RB - Refrigerated Base (RN8600G and RN8800G series only).

General

A commercial heavy duty, fully modular, gas fired griddle using a thermostatic burner system and fitted with aluminised steel burners with full pilot and flame failure protection and piezo ignition.
It uses a 20mm thick griddle plate with the option of either ribbed or chromed mirror plate options.

All UK models and optional Non UK models are fitted with an overtemp device which isolates the gas supply to the burners should the gas control system or thermostat malfunction, thus preventing overheating of the griddle.

The Griddle is constructed as a hob unit and is available in 4 options, on Leg Stand (-LS), Bench Mount (-B), Cabinet Base (-CB) or with Refrigerated Base (RB) models (Not available for GP8600G Models).

Gas Supply Requirements

- Australia / New Zealand Only:

	Natural Gas			LP Gas (Propane)		
	GP8600G	**GP8900G**	**GP8120G**	**GP8600G**	**GP8900G**	**GP8120G**
Input Rating	53 MJ/hr (50,234 BTU)	80 MJ/hr (75,825 BTU)	108 MJ/hr (102,364 BTU)	53 MJ/hr (50,234 BTU)	80 MJ/hr (75,825 BTU)	108 MJ/hr (102,364 BTU)
Supply Pressure	1.13 - 3.40 kPa (4.5" - 13.5" w.c.)			2.75 - 4.50 kPa (11" - 18" w.c.)		
Operating Pressure	0.85 kPa (*) (3.4" w.c.)	0.90 kPa (*) (3.6"w.c.)		2.5 kPa (*) (9.8" w.c.)	2.6 kPa (*) (10.2" w.c.)	
Gas	¾" BSP Male					

- UK Only:

Appliance Classification

Category: $II_{2H3P.}$
Flue Type: $A_{1.}$

	Natural Gas (G20)			Propane (G31)		
	GP8600G	**GP8900G**	**GP8120G**	**GP8600G**	**GP8900G**	**GP8120G**
Heat Input (nett)	13.3 kW	21 kW	28.5 kW	13.3 kW	21 kW	28.5 kW
Gas Rate (nett)	1.41 m^3/hr	2.22 m^3/hr	3.02 m^3/hr	1.03 kg/hr	1.63 kg/hr	2.21 kg/hr
Supply Pressure	20 mbar			37 mbar		
Burner Operating Pressure	8.5 mbar (*)	8.2 mbar (*)		26 mbar (*)		
Gas Connection	$^3/_4$" BSP Male					

*** The burner operating pressure is to be measured at the gas control valve outlet test point with the burner operating at 'High' setting. The operating pressure is ex-factory set, through the appliance regulator and not to be adjusted, apart from when carrying out gas conversion, if required. (Refer to the 'Gas Conversion' section for details).**

Gas Connection

Bench Models

Gas supply connection point is located at the rear of the appliance, approximately 130 mm from the right hand side, 32 mm from the rear and 55 mm from the floor and is reached from the rear of the appliance. (Refer to the 'Dimensions' section).

Connection is ¾" BSP male (For all other models).

All Other Models

Gas supply connection point is located at the rear of the appliance, approximately 130 mm from the right hand side, 32 mm from the rear and 655 mm from the floor and is reached from beneath the appliance. (Refer to the 'Dimensions' section).

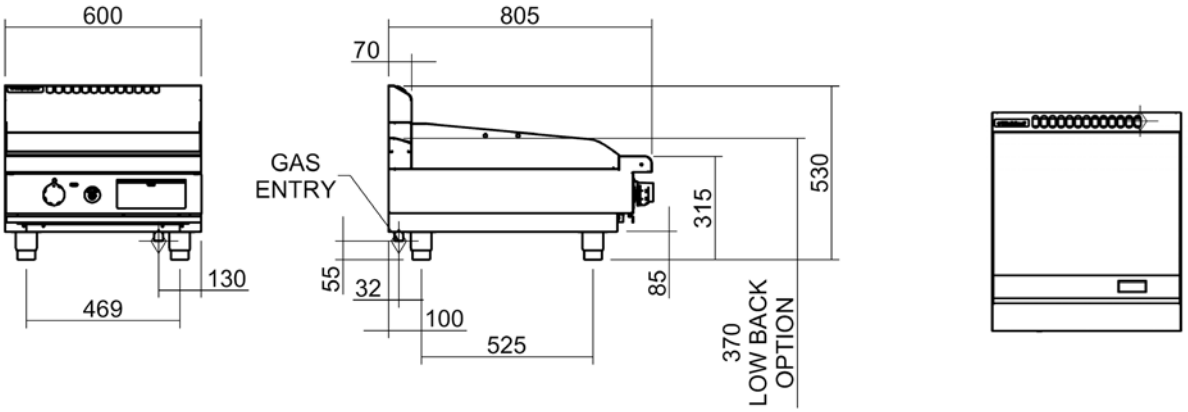
Connection is ¾" BSP male (For all other models).

For the Refrigeration Cabinet Specifications refer to the Refrigeration Cabinet Installation and Operation Manual supplied with the appliance.

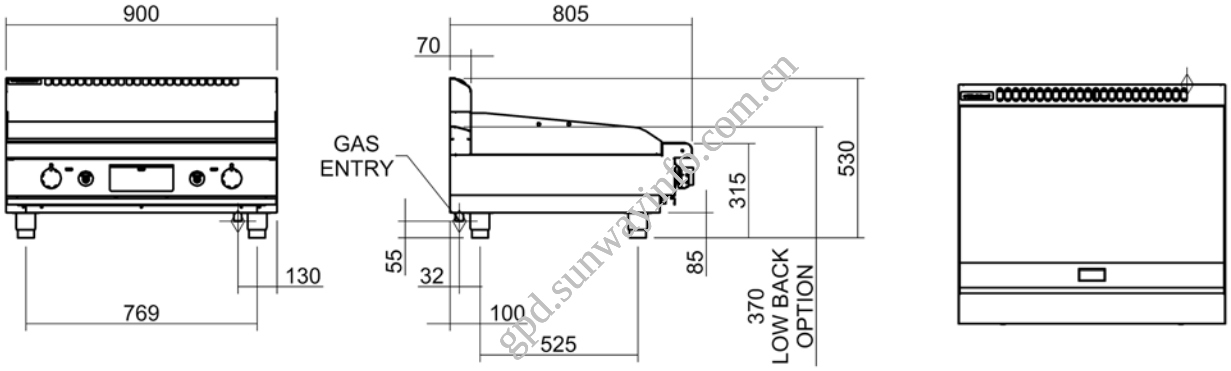
Bench Models

GP(L)8600G - B

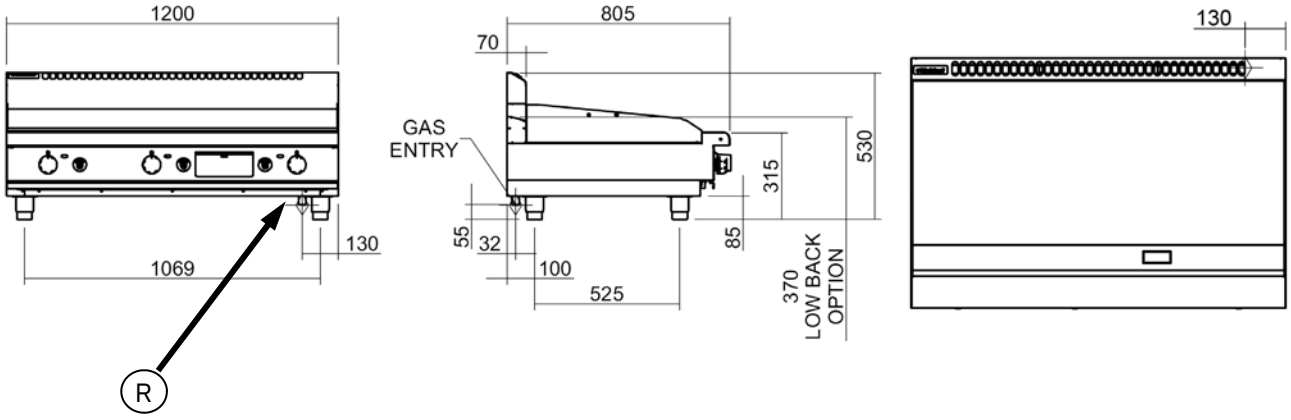
(R) = Rating Plate Location for this option.



GP(L)8900G - B



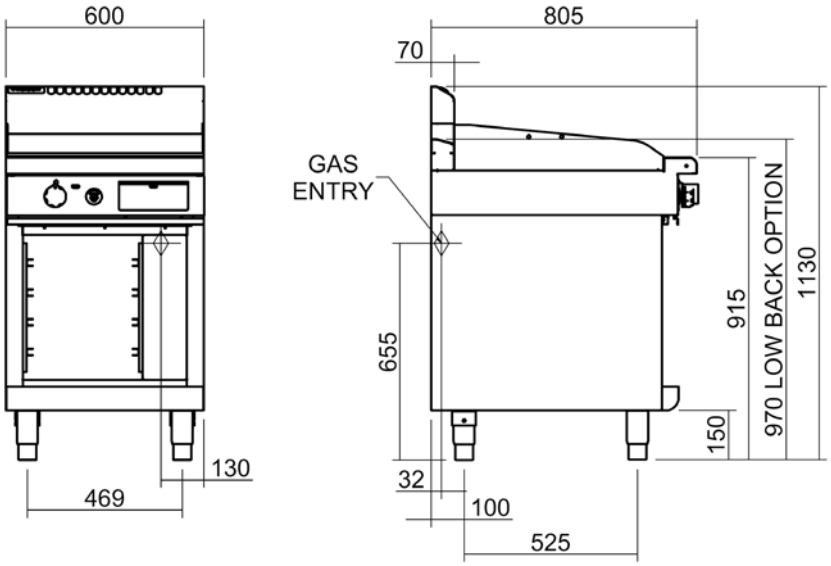
GP(L)8120G - B



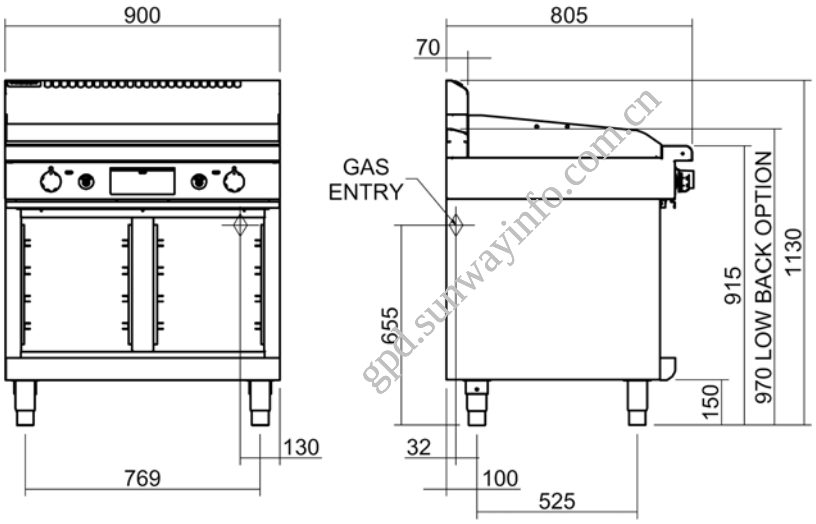
Cabinet Base Models

(R) = Rating Plate Location for this option.

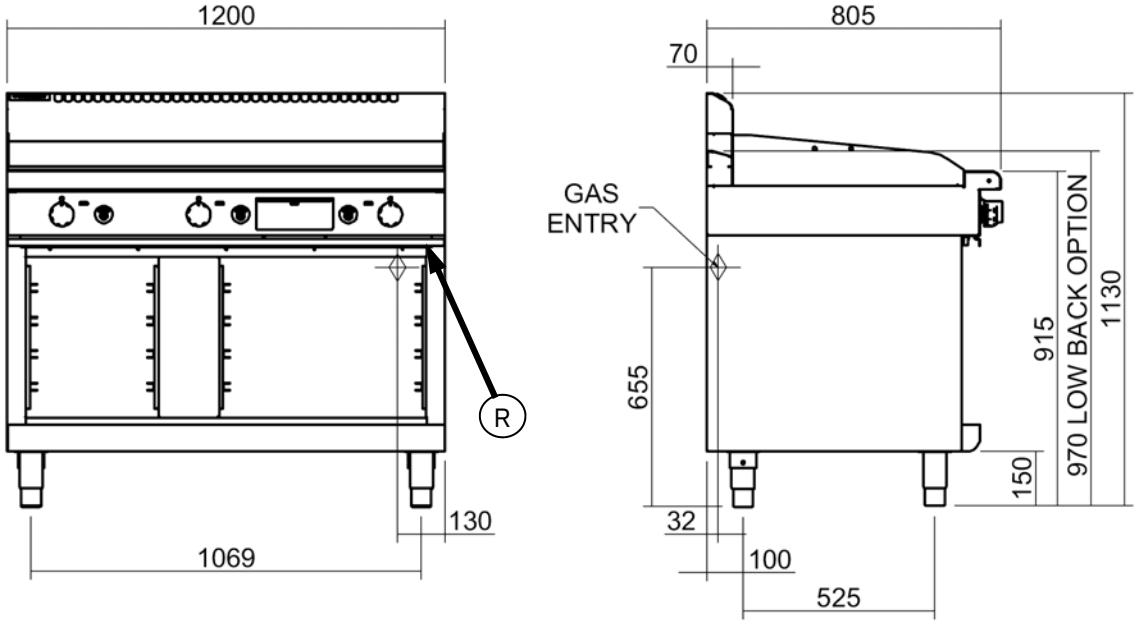
GP(L)8600G - CB



GP(L)8900G - CB



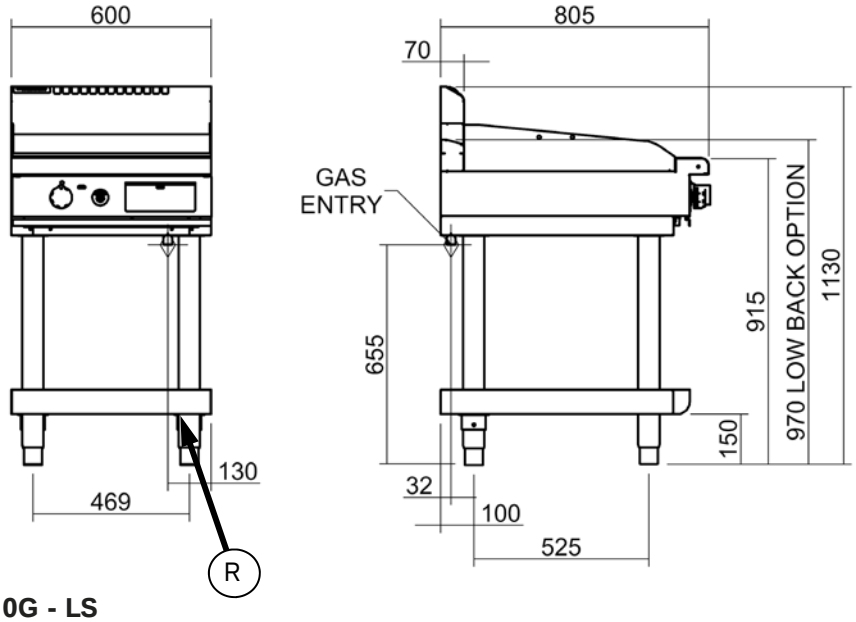
GP(L)8120G - CB



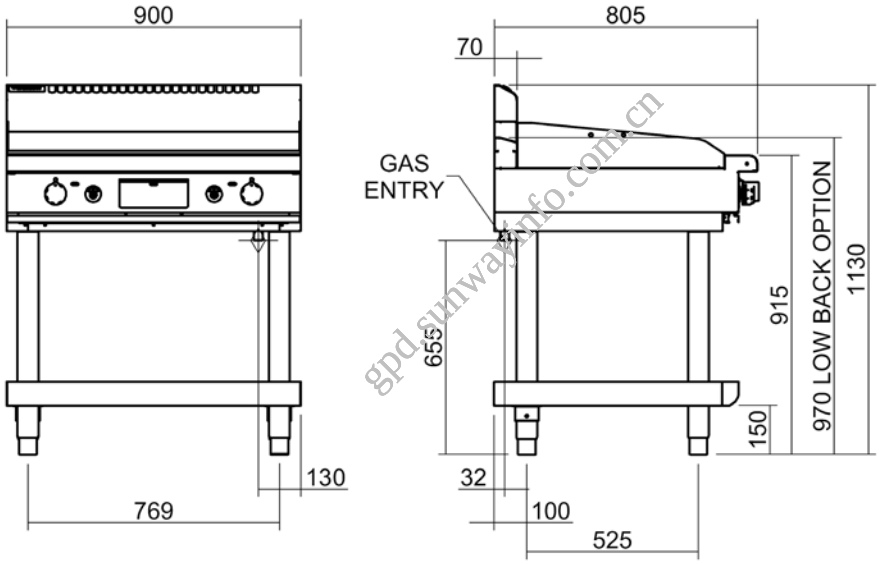
Leg Stand Models

Ⓡ = Rating Plate Location for this option.

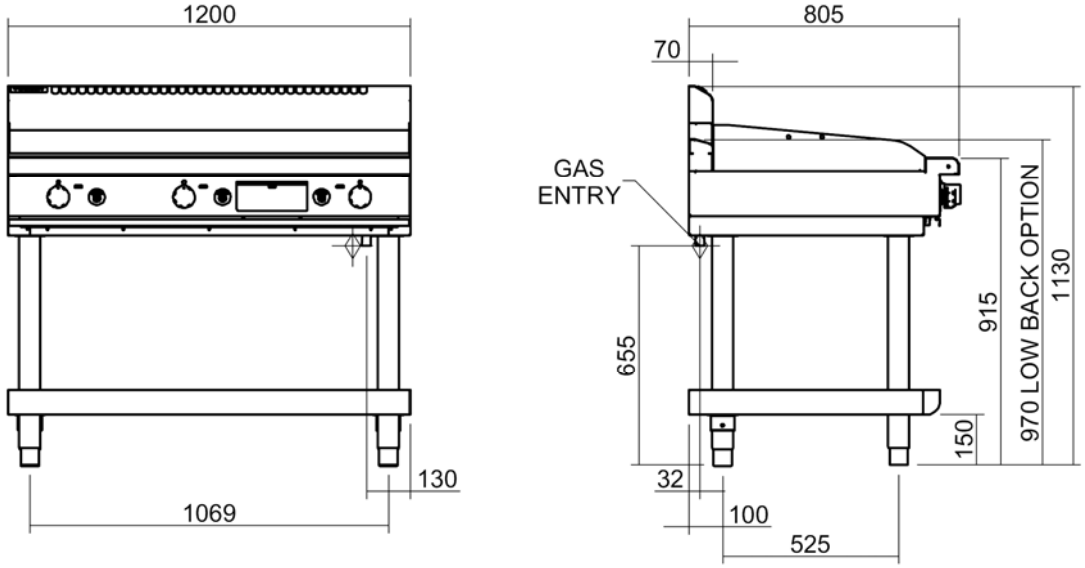
GP(L)**8600G - LS**



GP(L)**8900G - LS**



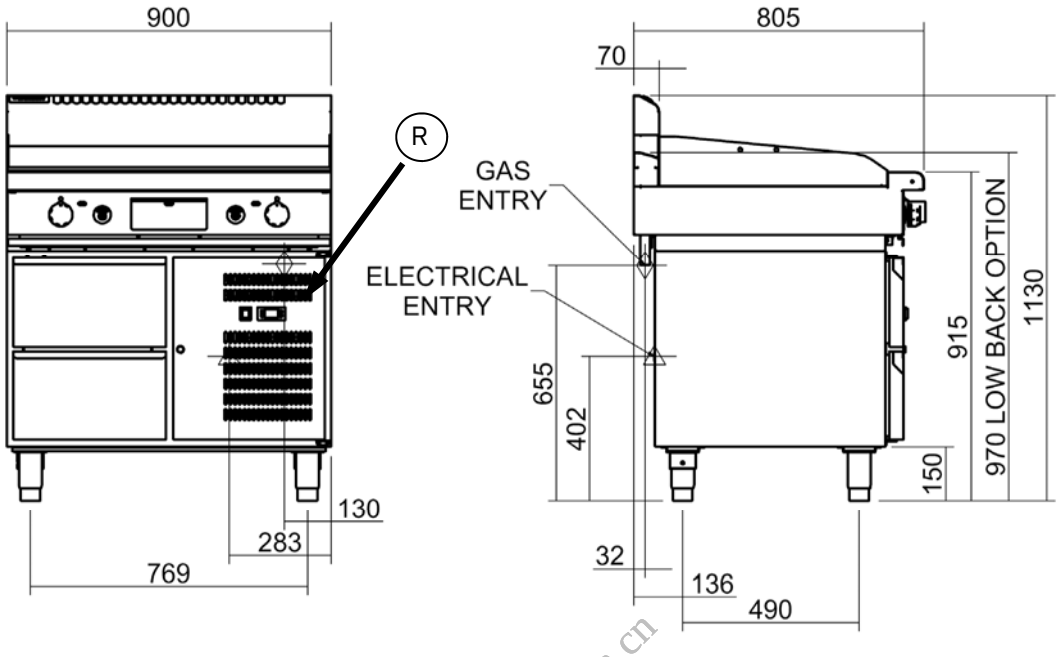
GP(L)**8120G - LS**



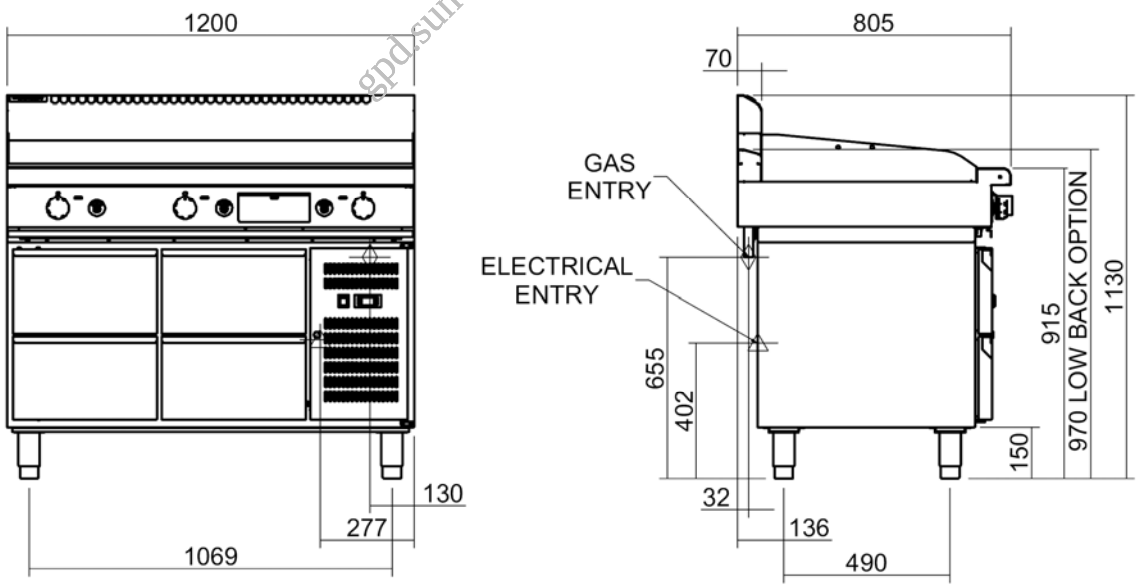
Refrigeration Base Models

(R) = Rating Plate Location for this option.

GP(L)8900G - RB



GP(L)8120G - RB



Installation Requirements

NOTE:

- **It is most important that this appliance is installed correctly and that operation is correct before use. Installation shall comply with local gas, health and safety requirements.**
- **This appliance shall be installed with sufficient ventilation to prevent the occurrence of unacceptable concentrations of health harmful substances in the room, the appliance is installed in.**

Waldorf Gas Griddles are designed to provide years of satisfactory service and correct installation is essential to achieve the best performance, efficiency and trouble-free operation.
This appliance must be installed in accordance with National installation codes and in addition, in accordance with relevant National / Local codes covering gas and fire safety.

Australia:	- AS5601	- Gas Installations.
New Zealand:	- NZS5261	- Gas Installation.
United Kingdom:	- Gas Safety (Installation & Use) Regulations 1998.	
	- BS6173	- Installation of Catering Appliances.
	- BS5440	- 1 & 2 Installation Flueing & Ventilation.
Ireland:	- IS 820	- Non - Domestic Gas Installations.

Installations must be carried out by qualified persons only. Failure to install equipment to the relevant codes and manufacturer's specifications shown in this section will void the warranty.

Components having adjustments protected (e.g. paint sealed) by the manufacturer are only allowed to be adjusted by an authorised service agent. They are not to be adjusted by the installation person.

Unpacking

- Remove all packaging and transit protection from the appliance including all protective plastic coating from the exterior stainless steel panels.
- Check equipment and parts for damage. Report any damage immediately to the carrier and distributor.
- Ensure that the 4 adjustable feet are securely fitted.
- Report any deficiencies to the distributor who supplied the appliance.
- Check that the available gas supply is correct to that shown on the rating plate located behind the front control panel and on the inner face of the right hand panel.

Location

1. Installation must allow for a sufficient flow of fresh air for the combustion air supply.

Combustion Air Requirements:			
	GP8600G	**GP8900G**	**GP8120G**
Natural Gas (G20)	14 m^3/hr	21 m^3/hr	28 m^3/hr
LPG / Propane (G31)	15 m^3/hr	22 m^3/hr	29 m^3/hr

2. Installation must include adequate ventilation means, to prevent dangerous build up of combustion products.
3. Any gas burning appliance requires adequate clearance and ventilation for optimum and trouble-free operation. The minimum installation clearances shown below are to be adhered to.
4. Position the appliance in its approximate working position.
5. All air for burner combustion is supplied from underneath the unit. The legs must always be fitted and no obstructions placed on the underside or around the base of the unit, as obstructions will cause incorrect operation and / or failure of the appliance.
6. Components having adjustments protected (e.g. paint sealed) by manufacturer are only allowed to be adjusted by an authorised service agent. They are not to be adjusted by the installation person.

NOTE: Do not obstruct or block the appliances flue. Never directly connect a ventilation system to the appliance flue outlet.

Clearances

NOTE: Only non-combustible materials can be used in close proximity to this appliance.

	Combustible Surface	Non Combustible Surface
Left / Right Hand Side	50mm	0mm
Rear	50mm	0mm

Assembly

This model is delivered completely assembled. Ensure that the legs are securely attached.

NOTE:

- **This appliance is fitted with adjustable feet to enable it to be positioned securely and level on uneven floors. This should be carried out on completion of the gas connection. Refer to the 'Gas Connection Section'.**

- **This appliance can also be fitted with rear rollers to enable the appliance to be easily moved for positioning and cleaning purposes. If desired, these rollers are supplied in the packaging, with the appliance. See below for fitting instructions.**

Optional Accessories (Refer to Replacement Parts List)

- Plinth Kit. For installation details, refer to the instructions supplied with each kit.

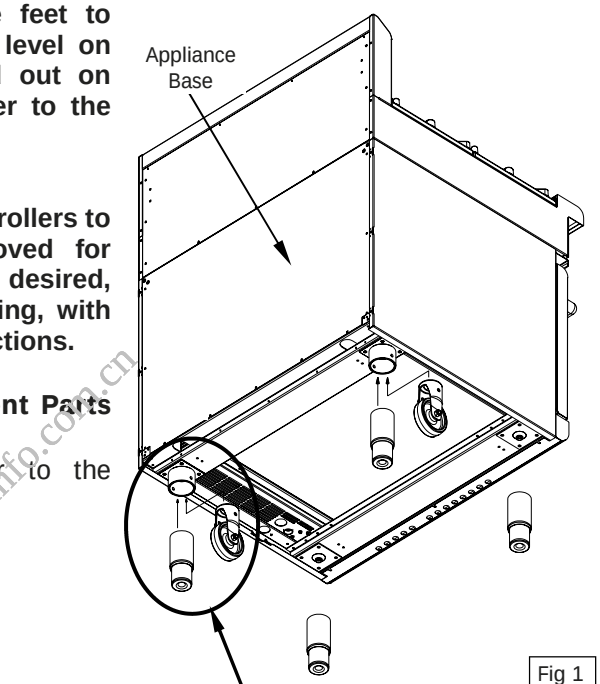
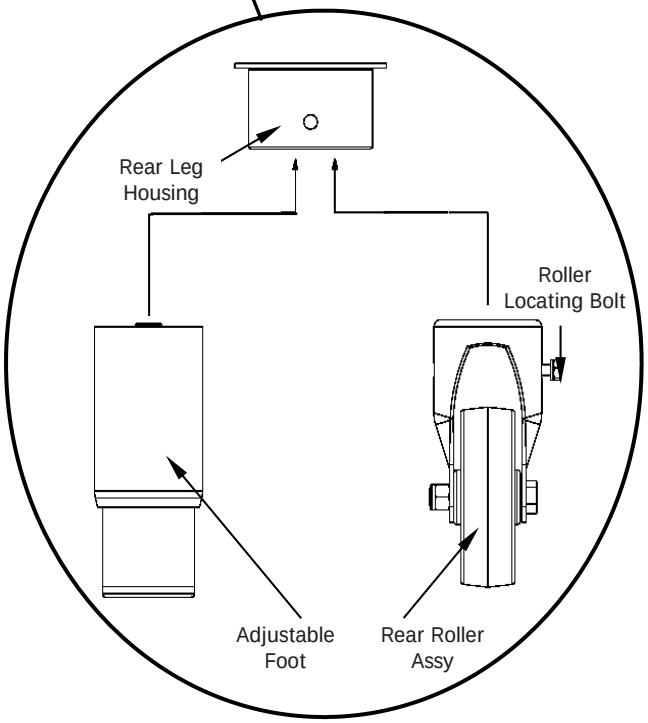


Fig 1

Fitting Rear Rollers.

1. Raise the appliance from the floor by approx. 75mm using suitable lifting equipment (i.e. Palletiser / Forklift) to allow the rear adjustable feet to be removed.
2. Unscrew and remove both the rear adjustable feet from the rear leg housings.
3. Fit the rear roller to the rear leg housing and align the screw hole in the side of the rear leg housing with the threaded hole in the rear roller.
4. Secure the rear roller to the leg support with the bolt supplied and tighten the bolt using a 10mm A/F spanner.
5. Fit the second roller and tighten.
6. Lower the appliance back to the floor and adjust the front adjustable feet to level the appliance.



Gas Connection

NOTE: ALL GAS FITTING MUST ONLY BE CARRIED OUT BY AN QUALIFIED PERSON.

1. Waldorf Gas Griddles do not require an electrical connection, as they function totally on the gas supply only.
2. It is essential that the gas supply is correct for the appliance to be installed and that adequate supply pressure and volume is available. The following checks should therefore be made before installation:-

   a. **Gas Type** the appliance has been supplied for is shown on coloured stickers located above the gas connection and next to the rating plate. Check that this is correct for the gas supply the appliance is being installed for. The gas conversion procedure is detailed in this manual.

   b. **Supply Pressure** required for this appliance is shown in the "Specifications" section of this manual. Check the gas supply to ensure adequate supply pressure exists.

   c. **Input Rate** of this appliance is stated on the Rating Plate, refer to the 'Dimensions' section for rating plate locations for the different models. The input rate should be checked against the available gas supply line capacity. **Particular note should be taken if the appliance is being added to an existing installation.**

Fig 2

NOTE: It is important that adequately sized piping runs directly to the connection joint on the appliance with as few tees and elbows as possible to give maximum supply volume.

3. Fit the gas regulator supplied, into the gas supply line as close to the appliance as possible.

NOTE: The gas pressure regulator provided with this appliance is convertible between Natural Gas and LPG as per the 'Gas Conversion Section' in this manual.
Ensure the regulator is converted to the correct gas type that the appliance will operate on.
The regulator outlet pressure is fixed ex-factory for the gas type that the regulator is converted to and it is <u>NOT to be adjusted</u>.

The regulator connections are $^{3}/_{4}$" BSP female.
The connection to the appliance is $^{3}/_{4}$" BSP male.
(Refer to the 'Specifications' section for the gas supply location dimensions).

NOTE: A Manual Isolation Valve must be fitted to the individual appliance supply line.

4. Correctly locate the appliance into its final operating position and using a spirit level, adjust the legs so that the unit is level and at the correct height.
5. Connect the gas supply to the appliance. A suitable jointing compound which resists the breakdown action of LPG must be used on every gas line connection, unless compression fittings are used.
6. Check all gas connections for leakages using soapy water or other gas detecting equipment.

<u>WARNING</u>:

DO NOT USE A NAKED FLAME TO CHECK FOR GAS LEAKAGES.

7. Check that the gas operating pressure is as shown in the 'Specifications' section.

NOTE: The operating pressure is to be measured at the burner operating pressure test point outlet and with one griddle burner operating at the 'High Flame' setting.

8. Turn off the mains gas supply and bleed the gas out of the appliance gas lines.
9. Turn on the gas supply and the appliance.
10. Verify the operating pressure remains correct.

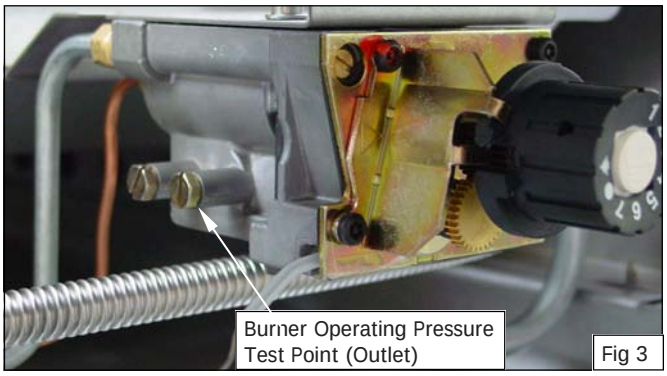


Fig 3

Commissioning

Before leaving the new installation;

Check the following functions in accordance with the operating instructions specified in the 'Operation' section of this manual.

- Light the Pilot Burner.
- Light the Main Burner.
- Turning 'Off' the Main Burner / Pilot.

Ensure that the operator has been instructed in the areas of correct lighting, operation, and shutdown procedure for the appliance.

This manual must be kept by the owner for future reference and a record of the ***Date of Purchase, Date of Installation*** and the ***Serial Number of the Appliance*** must be recorded and kept with this manual. **(These details can be found on the Rating Plate, refer to the 'Dimensions' section for the locations of the Rating Plate for different applications. Also refer to the 'Gas Connection' section)**.

NOTE: If for some reason it is not possible to get the appliance to operate correctly, shut off the gas supply and contact the supplier of this appliance.

For the Refrigeration Cabinet Installation refer to the Refrigeration Cabinet Installation and Operation Manual supplied with the appliance.

Operation Guide

CAUTION:

- **This appliance is for professional use and is only to be used by qualified people.**
- **Only authorised service persons are to carry out installation, servicing or gas conversion operations.**
- **Components having adjustments protected (e.g. paint sealed) by the manufacturer should not be adjusted by the user / operator.**

1. Waldorf Gas Griddles have been designed to provide simplicity of operation and 100% safety protection.
2. Improper operation is therefore almost impossible, however bad operation practices can reduce the life of the gas griddle and produce a poor quality product. To use this appliance correctly please read the following sections carefully:-

   - Lighting the Pilot Burner.
   - Lighting the Main Burner.
   - Re-Setting the Overtemp Device.
   - Turning 'Off' the Main Burner / Pilot.

Description of Controls

Fig 4

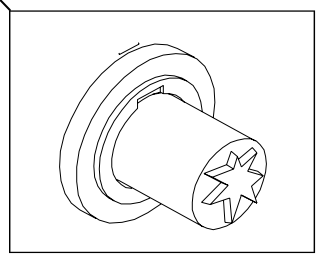
Gas Griddle Controls

○ OFF Position

PILOT Burner

Temperature Gradient

Piezo Igniter with Viewing Hole



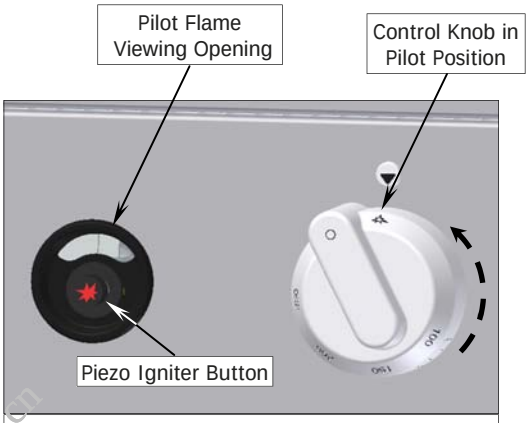
WARNING:

SURFACE TEMPERATURE OF THE GRIDDLE PLATE CAN REACH OVER 235°C WHEN THE APPLIANCE IS OPERATED AT FULL SETTING.

Lighting the Pilot Burner

These griddles are fitted with a pilot as a standard option and flame failure protection, which is incorporated for each main burner, by way of a thermo-electric system. Flame failure protection will shut off the gas supply to that burner in the event that the pilot for that burner goes out, so that un-burnt gas is not expelled. ***This is an important safety feature which is slowly becoming law throughout the world***.

1. Partially depress the gas control knob whilst turning anti-clockwise to the 'Pilot' position. **DO NOT fully depress the Gas Control Knob whilst trying to rotate anti-clockwise as the Knob and Gas Valve will be damaged.**
2. With the gas control knob in the 'Pilot' position, keep the knob depressed whilst pressing the piezo igniter button. (Each press of the piezo igniter button will generate a single spark).
3. Hold in the gas control knob depressed for approx. 10-15 seconds, then release. The pilot burner should remain alight. (If the pilot does not light, repeat Items 1 to 3 above).
4. Pilot ignition can be viewed through opening in plastic surround of piezo igniter button.

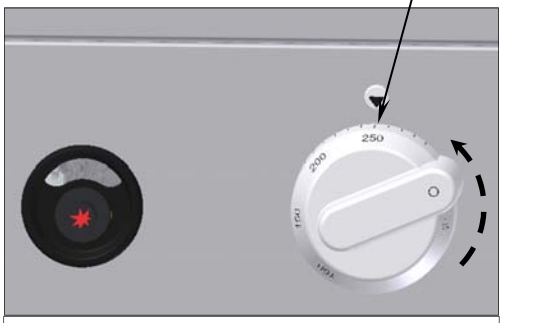


Depress and Rotate Anti-Clockwise to Pilot Position

NOTE: If the pilot burner goes out during normal operation wait 5 minutes before re-lighting.

Lighting the Main Burner

1. Ensure that the pilot burner is alight.
2. Rotate the gas control knob anti-clockwise to the desired temperature marked on the knob.
3. The main burner will now ignite automatically, from the pilot burner.



Rotate Anti-Clockwise to Operating Temperature

Turning 'Off' the Main Burner / Pilot

NOTE: DO NOT attempt to rotate the Gas Control Knob anti-clockwise back to the 'O' Off position as the Knob and Gas Valve will be damaged.

1. Rotate the gas control knob clockwise to the 'Pilot' position. The main burner will extinguish and the pilot burner will remain alight.
2. To turn 'Off' the main burner completely, ***partially depress*** the gas control knob whilst turning clockwise to the 'O' Off position, the pilot burner will extinguish. **DO NOT fully depress the Gas Control Knob whilst trying to rotate clockwise to the 'O' Off position as the Knob and Gas Valve will be damaged.**

Rotate Clockwise to Pilot Position - Then Partially Depress and Rotate to the 'O' Off Position.

Re-Setting the Overtemp Device (All UK and Optional Non-UK Models).

This griddle is fitted with an overtemp device which isolates the gas supply to the burners should the gas control system or thermostat malfunction, thus preventing overheating of the griddle. If the pilot fails to ignite after several attempts, ensure that the overtemp is checked to ensure that it has not tripped.

1. To reset the overtemp, remove the gas control knobs from the front of the griddle. These are a push fit onto the spindle of the gas valves.
2. Slacken the 2 screws securing the front control panel to the front of the griddle and carefully remove the control panel, ensuring that the leads to the piezo igniter are disconnected from the rear of the piezo buttons.
3. Using a small screwdriver, depress the centre of the overtemp reset button.
4. Re-connect the piezo igniter leads to the rear of the piezo igniter buttons.

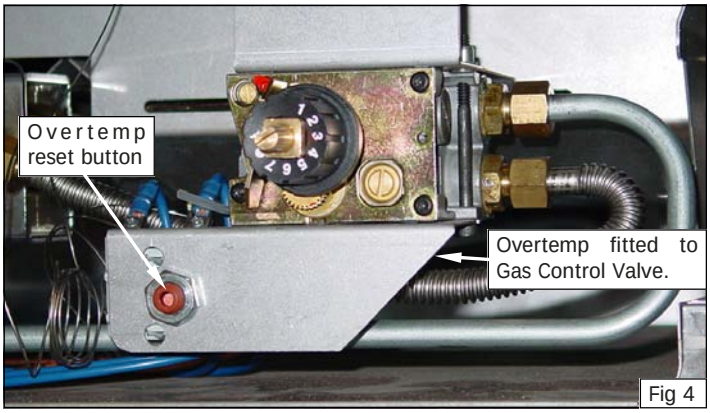


Fig 4

5. Refit the front control panel onto the griddle and secure in position with the 2 securing screws.
6. Refit the gas control knobs to the gas spindles.
7. Attempt to re-light the pilot burners as shown above. Should the pilot burners still not ignite, call a qualified service person to investigate the problem.

IMPORTANT

Should any abnormal operation like;

- **ignition problems,**
- **abnormal burner flame,**
- **burner control problems,**
- **partial or full loss of burner flame in normal operation, be noticed, the appliance requires IMMEDIATE service by a qualified service person and should not be used until such service is carried out.**

For the Refrigeration Cabinet Operation refer to the Refrigeration Cabinet Installation and Operation Manual supplied with the appliance.

CAUTION:

Always turn off the gas supply before cleaning.
This appliance is not water proof.
Do Not use water jet spray to clean interior or exterior of this appliance.

General

Clean the griddle regularly. A clean appliance looks better, will last longer and will perform better. Carbonised grease on the surface or on the griddle plate will hinder the transfer of heat from the cooking surface to the food. This will result in loss of cooking efficiency.

NOTE: Each Heavy Duty Griddle is supplied with a scraper tool and a pack of blades for cleaning the griddle surface.
- **1 Flat Blade (pack) - 1 Ribbed Blade (pack) and 2 handles for Ribbed Heavy Duty Griddle.**
- **1 Flat Blade (pack) and I handle for Smooth Heavy Duty Griddle.**

NEVER use the ribbed scraper blade on the flat chrome surfaced griddle plate.

Replacement blades and handles can be purchased separately. Refer to the 'Replacement Parts List' at the rear of the manual.

WARNING:

THE BLADES FITTED TO THE SCRAPER TOOL ARE EXTREMELY SHARP AND ARE TO BE USED WITH CARE.

DO NOT use water on the griddle plate while this item is still hot as warping and cracking may occur. Allow the griddle plate to cool down before cleaning.

NOTE:
- **DO NOT use abrasive detergents, strong solvents or caustic detergents as they could corrode or damage the griddle.**
- **In order to prevent the forming of rust on the griddle plate (Steel Plate), ensure that any detergent or cleaning material has been completely removed after each cleaning. The appliance should be switched on briefly to ensure that the griddle plate becomes dry. Oil or grease should be spread over the griddle surface in order to form a thin protective greasy film.**

To keep your griddle clean and operating at peak efficiency, follow the procedures shown below:-

After Each Use

CAUTION:

Always ensure that an even pressure is applied over the whole surface of the scraper tool when using on the flat chromed surface of the griddle, to prevent scoring of the surface.

NEVER bang the sharp edge of the scraper tool on the flat chromed surface of the griddle as this will damage the chrome finish and invalidate the warranty.

1. Clean the griddle with the supplied scraper tools to remove any food debris.
2. Always ensure that the scraper tool blades are changed regularly to ensure that the scraper tool works efficiently and prevents damage to the griddle plate surface.

Daily Cleaning

1. The grease drawer should be checked and emptied frequently to prevent overflow and spillage. Remove the grease drawer while still warm so that the grease is in a liquid state. Empty any grease from the drawer and wash thoroughly in the same manner as any cooking utensil.
2. Clean the Control Panel with a damp cloth lightly moistened with a solution of mild detergent and water.
3. Thoroughly clean the splash back, the interior and exterior surfaces of the griddle with hot water, a detergent solution and a soft scrubbing brush.
4. Brush the griddle surface with a soft bristled brush. Any carbon deposits should be removed using the supplied scraper tool followed by wiping with a cloth to prevent accumulation of food deposits.
5. Dry the griddle thoroughly with a dry cloth and polish with a soft dry cloth.

NOTE: Chrome Griddle Plate; DO NOT use abrasive detergents, strong solvents or caustic detergents as they could corrode or damage the chrome plate.

Weekly Cleaning

NOTE:

- **If the griddle usage is very high, we recommend that the weekly cleaning procedure is carried out on a more frequent basis.**
- **Ensure that protective gloves are worn during the cleaning process.**
- **DO NOT use harsh abrasive detergents, strong solvents or caustic detergents as they will damage the griddle and burners.**
- **DO NOT use water on the griddle plates while they are still hot as warping may occur. Allow these items castings to cool and remove for cleaning.**

Griddle - Steel Plate

NOTE: In order to prevent the forming of rust on the griddle plate, ensure that all detergent and cleaning material has been entirely removed after each cleaning process. The appliance should be switched on briefly to ensure the griddle plate becomes dry. Oil or grease should be spread over the griddle surface in order to form a thin protective greasy film.

a. Remove and clean the grease collection drawer frequently to prevent over spills.
b. Clean the griddle surface thoroughly with the supplied scraper tool or a wire brush. If necessary use a griddle stone or a scotch bright pad on the griddle surface for the removal of stubborn or accumulated carbon deposits..
c. Occasionally bleach the griddle plate with vinegar when the plate is cold.
d. Clean with hot water, a mild detergent solution and a scrubbing brush. Dry all components thoroughly with a dry cloth.
e. The griddle should be switched on briefly to ensure that the griddle plate becomes dry. A thin smear of cooking oil should be spread over the griddle in order to form a protective film.

Griddle - Chrome Plate

CAUTION:

Always ensure that an even pressure is applied over the whole surface of the scraper tool when using on the flat chromed surface of the griddle, to prevent scoring of the surface.

NEVER bang the sharp edge of the scraper tool on the flat chromed surface of the griddle as this will damage the chrome finish and invalidate the warranty.

NOTE: In order to maintain the finish on the chrome griddle plate, ensure that all detergent and cleaning material has been entirely removed after each cleaning process. The appliance should be switched on briefly to ensure the griddle plate becomes dry.

a. Occasionally bleach the plate with vinegar when cold.
b. Dry the griddle thoroughly with a dry cloth and polish with a soft dry cloth.
c. The griddle should be switched on briefly to ensure that the griddle plate becomes dry.

Griddle Cooking Area

a. Clean the griddle cooking area with a soft cloth and a mild detergent and hot water solution.
b. Baked on deposits or discolouration may require a good quality stainless steel cleaner or stainless steel wool. Always apply cleaner when the appliance is cold and rub in the direction of the grain.
c. Remove the grease drawer and clean with a mild anti bacterial detergent and hot water solution using a soft bristled brush. Dry the grease drawer thoroughly with a dry cloth.

Stainless Steel Surfaces

a. Clean the exterior surfaces of the griddle with hot water, a mild detergent solution and a soft scrubbing brush. Note that the gas control knobs are a push fit onto the gas control valve spindles and can be removed to allow cleaning of the front control panel.
b. Baked on deposits or discolouration may require a good quality stainless steel cleaner or stainless steel wool. Always apply cleaner when the appliance is cold and rub in the direction of the grain.
c. To remove any discolouration, use an approved stainless steel cleaner or stainless steel wool. Always rub in the direction of the grain.
d. Remove the grease tray and clean with a mild anti bacterial detergent and hot water solution using a soft bristled brush.
e. Dry the grease tray thoroughly with a dry cloth.
f. Dry all components thoroughly with a dry cloth and polish with a soft dry cloth.

Periodic Maintenance

NOTE: All maintenance operations should only be carried out by a qualified service person.

To achieve the best results cleaning must be regular and thorough and all controls and mechanical parts should be checked and adjusted periodically by a qualified service person. If any small faults occur, have them attended to promptly. Don't wait until they cause a complete breakdown. It is recommended that the appliance is serviced every 6 months.

For the Refrigeration Cabinet Cleaning and Maintenance refer to the Refrigeration Cabinet Installation and Operation Manual supplied with the appliance.

This section provides an easy reference guide to the more common problems that may occur during the operation of your equipment. The fault finding guide in this section is intended to help you correct, or at least accurately diagnose problems with your equipment.

Although this section covers the most common problems reported, you may encounter a problem not covered in this section. In such instances, please contact your local authorised service agent who will make every effort to help you identify and resolve the problem. Please note that the service agent will require the following information:-

- **The Model Trade Name and the Serial Number of the Appliance. (both can be found on the Technical Data Plate located on the appliance. (Refer to the 'Dimensions' section).**

Fault	Possible Cause	Remedy
Pilot won't light.	No gas supply.	Ensure gas isolation valve is turned on, and that bottles are not empty.
	Blocked pilot injector.	Call service provider.
Pilot goes out when gas control knob released.	Releasing knob before the thermocouple has heated.	Hold knob in for at least 20 seconds following ignition of pilot.
	Pilot flame too small. - Gas pressure too low. - Partially blocked pilot injector.	Call service provider.
	Thermocouple faulty.	Call service provider.
Main burner will not light.	Incorrect supply pressure.	Call service provider.
	Faulty gas control.	Call service provider.

NOTE: Components having adjustments protected (e.g. paint sealed) by the manufacturer, are only allowed to be adjusted by an authorised service agent. They are not to be adjusted by an unauthorised service person.

For the Refrigeration Cabinet Fault Finding details, refer to the Refrigeration Cabinet Installation and Operation Manual supplied with the appliance.

Conversion Procedure

CAUTION:

Ensure that the appliance is isolated from the gas supply before commencing servicing.

NOTE:

- **These conversions should only be carried out by qualified persons. All connections must be checked for leaks before re-commissioning the appliance.**
- **Adjustment of components that have adjustments/settings sealed (e.g. paint sealed) can only be adjusted in accordance with the following instructions and shell be re-sealed before re-commissioning this appliance.**
- **For all relevant gas specifications refer to the 'Gas Specifications' table at the end of this section.**

Main Burners

1. Turn off the gas supply at the mains supply.
2. Remove the gas control knobs from the front control panel. The control knobs are a push fit onto the shaft of the gas control valves.
3. Remove the front control panel by slackening the 2 screws on the underside of the control panel and remove the panel from the front of the appliance. Take care to disconnect the electrical connection lead from the rear of the piezo igniter fitted to the control panel.
4. Unscrew and remove the injector (13 mm or ½" A/F) from the main burner end clamp.
5. Determine the correct injector size for the corresponding gas from the rating plate affixed behind the front control panel and on the inner face of the right hand panel.
6. Replace with the correct size injectors. Refer to 'Gas Specifications Table' for injector sizes.

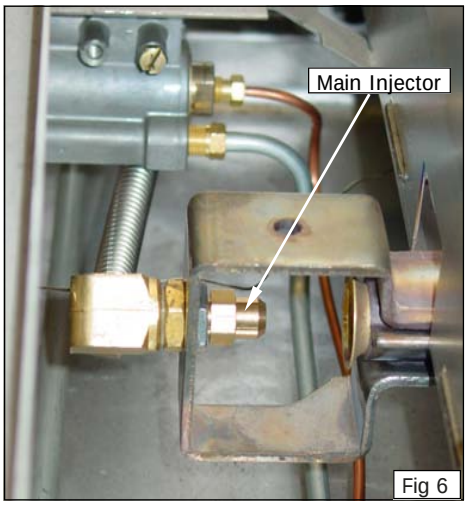


Fig 6

Pilot Burners

1. To remove the pilot burner injector, disconnect the lead to the piezo igniter and unscrew the piezo igniter from the mounting bracket (this is precautionary to prevent damage to the igniter).
2. Slacken the gas supply tube at the gas control unit end of the supply tube to allow the tube to be moved easily without bending.
3. Disconnect the gas supply tube from the base of the pilot burner and withdraw the pilot injector from inside the pilot burner.
4. Determine the correct injector size for the corresponding gas from the rating plate affixed to the bulkhead by the manifold test point.
5. Re-connect the supply tube to the base of the pilot burner and tighten the gas supply tube at the gas control unit end.
6. Refit the piezo igniter to the mounting bracket.
7. Reconnect the electrical connection to the piezo igniter. This is a push fit connection.

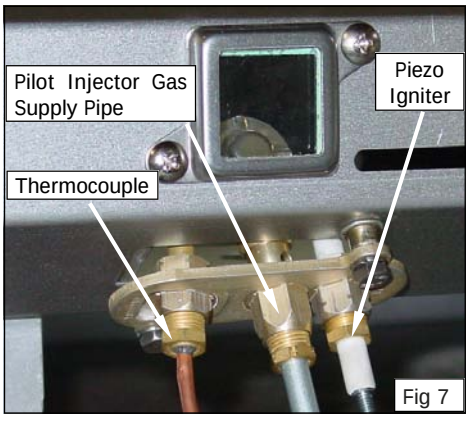


Fig 7

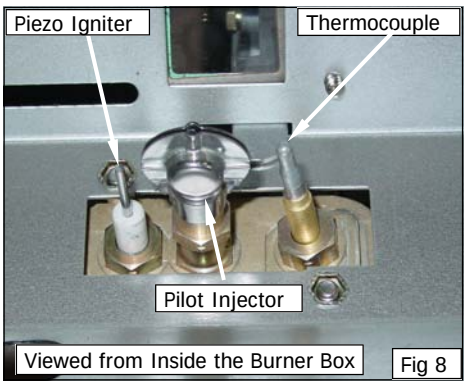


Fig 8

8. Refit the front control panel and tighten the 2 screws on the underside to secure the panel in place.
9. Refit the control knobs to the front control panel. The control knobs are a push fit onto the shafts of the gas control valves.

Low Fire Adjustment - (Gas Griddle)

To change the gas griddle thermostat 'Low Fire' adjustment, the low fire screw on the gas control valve should be screwed fully in, then unscrewed by 1 full turn as shown in the "Gas Specifications" table at the end of this section.

1. Remove the griddle gas control knob from the front control panel. The knob is a push fit onto the shaft of the gas control valve.
2. Remove the gas griddle control panel from the front of the gas griddle by removing the 2 securing screws in the lower corners of the panel.
3. Screw the 'Low Fire' screw fully 'IN' and then unscrew by **1 Full Turn** of the 'Low Fire' screw. (Refer to the 'Gas Specification' table at the rear of this section).

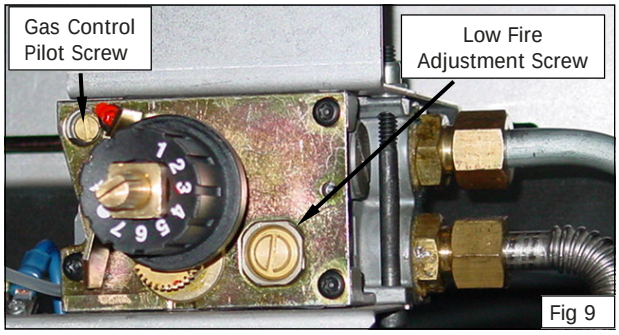


Fig 9

4. Ensure that the Gas Control Pilot Screw is adjusted to 3 turns out c.c.w.
5. Refit the control panel and secure with the securing screws.
6. Refit the gas control knob to the shaft of the gas control valve.

NOTE: The "Low Fire Screw" should be sealed with coloured paint on completion of the low fire adjustment.

Gas Regulator

NOTE: The regulator supplied is convertible between Natural Gas and LPG, but it's outlet pressure is fixed ex-factory and is NOT to be adjusted.

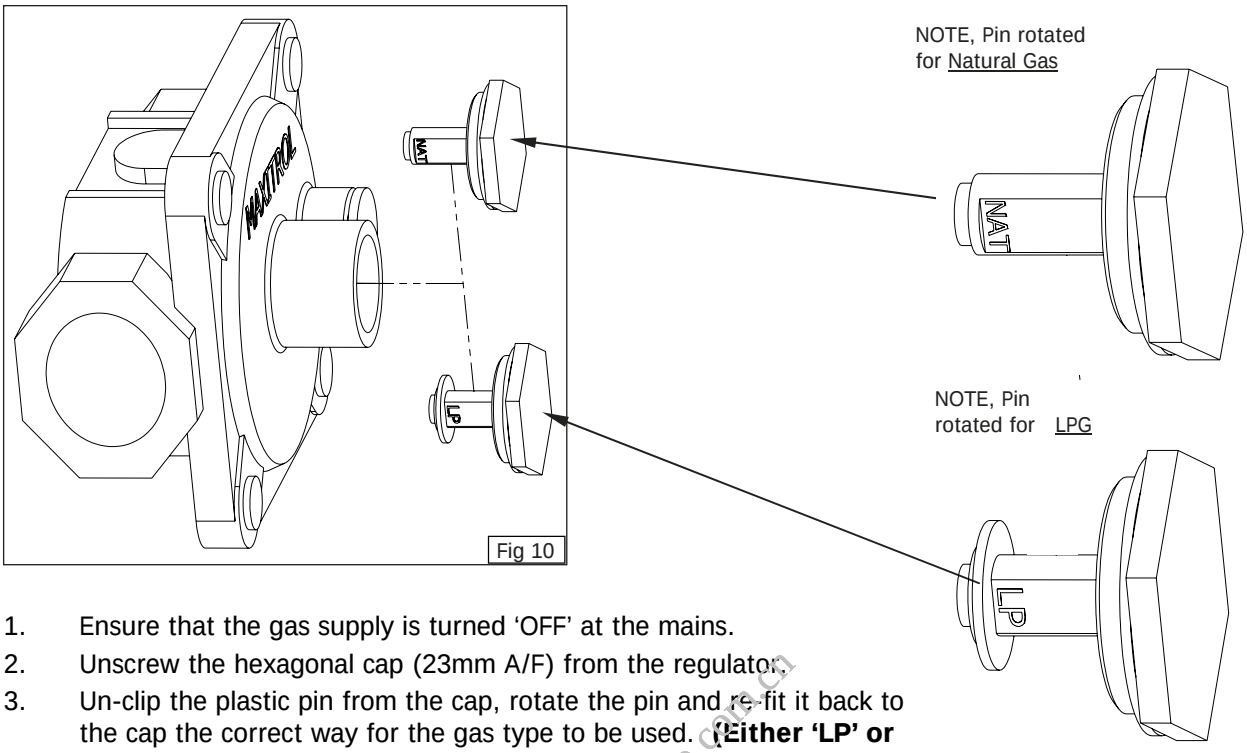


Fig 10

1. Ensure that the gas supply is turned 'OFF' at the mains.
2. Unscrew the hexagonal cap (23mm A/F) from the regulator.
3. Un-clip the plastic pin from the cap, rotate the pin and re-fit it back to the cap the correct way for the gas type to be used. **(Either 'LP' or 'NAT' should be visible on the flank of the pin once re-fitted to the cap)**.
4. Screw the cap back into the regulator.

Gas Type Identification Label

On completion of the gas conversion, replace the gas type identification label, located at the rear of the unit, above the gas entry port.

Low Fire Adjustment

The gas control valve is fitted with a maximum flow bypass blanking screw. **No adjustment is required**.

Commissioning

Before leaving the converted installation;

WARNING:

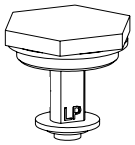
DO NOT USE A NAKED FLAME TO CHECK FOR GAS LEAKAGES.

1. Check all gas connections for leakages using soapy water or other gas detecting equipment.
2. Check the following functions in accordance with the operating instructions specified in the 'Operation' section of this manual.
   - Light the Pilot Burner.
   - Light the Main Burner.
   - Check the 'Low Fire' burner operation.
   - Check the 'High Fire' Burner operation.
   - Ensure that all the controls operate correctly.
   - Ensure that the operating pressure remains correct.
3. Ensure any adjustments done to components that have the adjustments / settings sealed (e.g. paint sealed) are re-sealed.

NOTE: If for some reason it is not possible to get the appliance to operate correctly, shut off the gas supply and contact the supplier of this appliance.

Gas Specifications

- Australia / New Zealand Only

	Natural Gas			LP Gas (Propane)		
	GP8600G	GP8900G	GP8120G	GP8600G	GP8900G	GP8120G
Main Burner Injector	3.60mm	3.00mm	2.85mm	2.10mm	1.80mm	1.70mm
Pilot Burner Injector	0.41			0.25		
Low Fire Adjustment	1 Full Turn Counter Clockwise from the 'Fully In' Position					
High Fire Adjustment	Maximum Flow Screw. Fully In c.w. (Note 1)					
Operating Pressure	0.85 kPa (Note 2)	0.90 kPa (Note 2)		2.5 kPa (Note 2)	2.6 kPa (Note 2)	
Supply Pressure	1.13 - 3.40 kPa (4.5" - 13.5" w.c.)			2.75 - 4.50 kPa (11" - 18" w.c.)		
Gas Regulator Cap Screw						

- UK Only

Appliance Classification

Category: $II_{2H3P.}$
Flue Type: $A_{1.}$

	Natural Gas (G20)			Propane (G31)		
	GP8600G	GP8900G	GP8120G	GP8600G	GP8900G	GP8120G
Main Burner Injector	3.40mm	3.00mm	2.85mm	2.10mm	1.80mm	1.70mm
Pilot Burner Injector	0.41			0.25		
Low Fire Adjustment	1 Full Turn Counter Clockwise from the 'Fully In' Position					
High Fire Adjustment	Maximum Flow Screw. Fully In c.w. (Note 1)					
Operating Pressure	8.5 mbar (Note 2)	8.2 mbar (Note 2)		26 mbar (Note 2)		
Supply Pressure	20 mbar			37 mbar		
Gas Regulator Cap Screw						

Note 1 The Gas Control Valve is fitted with a maximum flow bypass blanking screw, non-adjustable.

Note 2 The burner operating pressure is to be measured at the gas control valve outlet test point with the burner operating at 'High' setting. The operating pressure is ex-factory set, through the appliance regulator and not to be adjusted, apart from when carrying out gas conversion, if required. (Refer to the 'Gas Conversion' section for details).

Replacement Parts List

IMPORTANT:

Only genuine authorised replacement parts should be used for the servicing and repair of this appliance. The instructions supplied with the parts should be followed when replacing components.
For further information and servicing instructions, contact your nearest authorised service branch (contact details are as shown on the reverse of the front cover of this manual).

When ordering replacement parts, please quote the part number and the description as listed below. If the part required is not listed below, request the part by description and quote model number and serial number which is shown on the rating plate.

Controls

227444	Burner			(GP8600G).
227443	Burner			(GP8900G / GP8120G).
019464K	Pilot Burner Kit.			
229407	Overtemp 365° Millivolt.			
229885	Thermocouple Interruped - Leaded			(If Overtemp Fitted).
019218	Thermocouple			(If no Overtemp Fitted).
230416	Gas Control / Thermostat.			
227386	Gas Control Knob - 100°C to 290°C.			
032360	Main Injector	(Nat)	Ø 3.60mm	(GP8600G - Non-UK).
032340	Main Injector	(Nat)	Ø 3.40mm	(GP8600G - UK only).
032300	Main Injector	(Nat)	Ø 3.00mm	(GP8900G).
032285	Main Injector	(Nat)	Ø 2.85mm	(GP8120G).
032210	Main Injector	(LPG)	Ø 2.10mm	(GP8600G).
032180	Main Injector	(LPG)	Ø 1.80mm	(GP8900G).
032170	Main Injector	(LPG)	Ø 1.70mm	(GP8120G).
019593	Pilot Injector	(Nat)	0.41.	
019594	Pilot Injector	(LPG)	0.25.	
228531	Regulator (RV48CLM) - (Natural Gas/LPG - convertible) - ¾" BSP female.			

General

228400	Grease Drawer.	
227850	Leg 150mm (Adjustable) (Flush Stud)	- CB and RB Models.
227851	Leg 150mm (Adjustable) (Extended Stud)	- LS Models.
227855	Leg 80mm	- B Models.
229674	Rear Roller Assy	- CB and LS Models.
232351	Rear Roller Assy (3")	- RB Models.

Griddle Plate Options

Griddle Plate	Standard	Chromed-(C)	Ribbed & Chromed Options
600mm	228584	228157	ON REQUEST (depending on ribbed section width on LH or RH side.
900mm	228585	227641	
1200mm	228586	227650	

Gas Conversion Kits

Models	Gas Type to Convert to			
	Australia / New Zealand Only		UK Only	
	Nat. Gas	LPG	Nat. Gas	LPG
GP8600G	232025	232024	232029	232028
GP8900G	232033	232032	232033	232032
GP8120G	232037	232036	232037	232036

Accessories

228566	Griddle Scraper Tool.	
228567	Smooth Plate Scraper Blades	(Pack of 5 blades).
233817	Ribbed Plate Scraper Blade	(Individual Blade).
228795	600mm Plinth Kit	(LS and CB Models only).
228799	900mm Plinth Kit	(LS and CB Models only).
228803	1200 mm Plinth Kit	(LS and CB Models only).
228801	Refrigeration Base - 900mm Plinth Kit	(RB Models only).
228805	Refrigeration Base - 1200mm Plinth Kit	(RB Models only).